

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): A heat shape stable and heat resistant fat-based confectionery product having a maximum dimension not greater than 5 cm and comprising a film coating having a thickness from 1 micrometer to 1 millimeter ~~and a supplementary ingredient selected from the group consisting of minerals, vitamins, prebiotics, probiotics, and combinations thereof.~~

Claim 2 (currently amended): The fat-based confectionery product according to claim 1 wherein the film coating comprises a coating agent selected from the group consisting of a cellulose-based material, modified starch, dextrins, maltodextrin, carrageenan, shellac, whey protein, alcohol-based coating material, other water-based film former and mixtures thereof.

Claim 3 (currently amended): The fat-based confectionery product according to claim 1, wherein the film coating comprises a ~~plasticiser~~plasticizer.

Claim 4 (previously presented): The fat based confectionery product according to claim 1, wherein the film coating comprises at least one ingredient selected from the group consisting of Polysorbate 80, lecithin, stearic acid, corn starch, talc and mixtures thereof.

Claim 5 (currently amended): The fat-based confectionery product according to claim 1 wherein the film coating comprises one or more food ~~colourings~~colorings and ~~flavourings~~flavorings.

Claim 6 (previously presented): The fat-based confectionery product according to claim 1 wherein the film coating is 0.01% to 10% by weight of the fat-based confectionery.

Claim 7 (canceled):

Claim 8 (currently amended): The fat-based confectionery product according to claim 1 wherein the product is a chocolate product of less than 15 ~~millimetres~~millimeters width coated with a film comprising a component selected from the group consisting of modified starch, lecithin, high fructose corn syrup and glycerol.

Claim 9 (currently amended): A method for producing a food product to be submitted to heat comprising the steps of providing a fat-based confectionery product comprising a heat shape stable and heat resistant fat-based confectionery product having a maximum dimension not greater than 5 cm and comprising a film coating having a thickness from 1 micrometer to 1 millimeter ~~and a supplementary ingredient selected from the group consisting of minerals, vitamins, prebiotics, probiotics, and combinations thereof.~~

Claim 10 (currently amended): A food product comprising a heat shape stable and heat resistant fat-based confectionery product having a maximum dimension not greater than 5 cm and comprising a film coating having a thickness from 1 micrometer to 1 millimeter ~~and a supplementary ingredient selected from the group consisting of minerals, vitamins, prebiotics, probiotics, and combinations thereof.~~

Claim 11 (previously presented): The food product according to claim 10 in which the food is selected from the group consisting of a chocolate and chocolate analogue.

Claim 12 (previously presented): The food product according to claim 10 having a uniform texture.

Claim 13 (previously presented): The food product according to claim 10 wherein the food is selected from the group consisting of a cookie, biscuit, and muffin.

Claim 14 (currently amended): The food product according to claim 11 comprising a fat-based confectionery product wherein the product is a chocolate product of less than 15 ~~millimetres~~ millimeters width coated with a film comprising a component selected from the group consisting of modified starch, lecithin, high fructose corn syrup and glycerol.

Claim 15 (currently amended): A method for providing a food comprising the steps of combining a fat-based confectionery product comprising a heat shape stable and heat resistant fat-based confectionery product having a maximum dimension not greater than 5 cm and comprising a film coating having a thickness from 1 micrometer to 1 millimeter ~~and a supplementary ingredient selected from the group consisting of minerals, vitamins, prebiotics, probiotics, and combinations thereof~~ with a food product wherein a ~~colouring~~ coloring does not bleed from the coating into or onto the food product.

Claim 16 (previously presented): The fat-based confectionery product according to claim 1 wherein a film forming coating agent is selected from the group consisting of hydroxypropyl methyl cellulose, methyl cellulose, hydroxypropyl cellulose, carboxy methyl cellulose, guar gum, locust bean gum, gum arabic, pectin, xanthan gum, and modified starch, dextrans, maltodextrin, carrageenan, shellac, whey protein, alcohol-based coating material, other water-based film former and mixtures thereof.

Claim 17 (currently amended): The fat-based confectionery product according to claim 1, wherein the film coating further comprises a ~~plasticiser~~ plasticizer chosen from the group consisting of polyethylene glycol, stearic acid, sodium citrate, triethyl citrate, glycerol, propylene glycol, glucose syrup, invert syrup, dextrose, fructose, high fructose corn syrup and mixtures thereof.

Claim 18 (previously presented): The fat-based confectionery product according to claim 1 wherein the film coating is 0.5 to 6% by weight of the fat-based confectionery.

Claim 19 (previously presented): The fat-based confectionery according to claim 1 wherein the film coating comprises 2 to 5% by weight of the fat-based confectionery.

Claim 20 (previously presented): The food product according to claim 10 in which food is a flour-based baked food submitted to baking.